



QUAYSIDE CHARTERS

Phone: 1300 721 543 Web: www.quaysidecharters.com.au Email: info@quaysidecharters.com.au

HIILANI Boat Rates

October - November

\$1450 per hour

Minimum 4 hour charter \$5800

December

\$1600 per hour

Minimum 4 hour charter \$6400

January - April

\$1450 per hour

Minimum 4 hour charter \$5800

May - September

\$1350 per hour

Minimum 4 hour charter \$5400

Wait staff:

\$250 per wait staff for a 4 hour charter

\$50 per additional hour

1-15pax – 1 x wait staff

16-30pax - 2 x wait staff

31-45pax - 3 x wait staff

Chef Rate

Chef rate of \$180 applies for party sizes under 20 passengers

For up to a 4 hour charter

Additional hours at \$45 per extra hour

Additional Hours

Monday to Friday - \$48.50 per hour per staff member

Saturday to Sunday - \$55 per hour per hour per staff member

Public holiday surcharges apply

Pick up and drop off wharf fees apply

HIILANI Menu

Hiilani Canapé Menus

Canapé Menu 1

\$71.50 per person

Elegant Canapés

Blackened salmon with coriander & mango mojo G/F
Chicken pistachio & raisin sausage roll with tomato relish
Peking duck pancake with crisp cucumber & Hoi Sin sauce
Chipotle spiced corn, fried beans & sour cream pizza V
Chicken & lemongrass skewers with chilli & lime G/F
Indian spiced Lamb kebabs with green chutney G/F
Mini slider with braised beef brisket & jalapeno mayo
Chicken pistachio and raisin sausage roll with tomato relish
Gravlax – dill cured salmon, cumin flavoured bread, caramelized mustard

Substantial Canapés

Served in bamboo boats, with wooden forks
Fish and chips – crumbed flat head fillets, potato crisps, tartare sauce, fresh lemon

Sweet Canapé

Chef's selection of lemon tarts & chocolate brownies (gf options will be included)

Canapé Menu 2

\$82.50 per person

Elegant Canapés

Prawn, chilli, finger lime, avocado & cucumber salad G/F
Chicken pistachio & raisin sausage roll with tomato relish
Lobster tail salad on grilled potato with saffron mayo & young leaves
Beef & red wine pie with tomato chutney
Crispy pork belly with watermelon, green onion & pickled ginger G/F
Chicken & lemongrass skewers with chilli & lime G/F
Onion & goats cheese pizzaladier with Pedro Ximenez glaze & micro herbs V
Indian spiced Lamb kebabs with green chutney G/F
Peking duck pancake with crisp cucumber & Hoi Sin sauce

Substantial Canapés

Served in bamboo boats, with wooden forks or chopsticks
Poached salmon with quinoa, green peas, cherry tomatoes, kale & preserved lemon
Chipotle spiced pulled pork slider with red slaw & guacamole

Sweet Canapé

Chef's selection of mini tartlets & macarons (gf options will be included)

Canapé Menu 3

\$99 per person

Elegant Canapés

Mustard roasted frenched lamb cutlets with olive pesto
Seared scallop with spiced avocado & mandarin oil served on the shell
Cooked & peeled king prawns with homemade cocktail sauce
Blackened salmon with coriander & mango mojo G/F
Grilled prosciutto & haloumi wraps with date compote G/F

Grain fed rump skewers with chimichurri sauce
Chipotle spiced corn, fried beans & sour cream pizza V
Toasted brioche with duck liver parfait & port wine marmalade
Mini damper roll with spicy crab salad
Lobster tail salad on grilled potato with saffron mayo & young leaves

Substantial Canapés

All served in bamboo boats, with wooden forks
Wagyu beef burger with Swiss cheese & smoked tomato chutney
Poached salmon with quinoa, green peas, cherry tomatoes, kale & preserved lemon

Sweet Canapés

Sydney's famous Makmak macarons
Caramel-chocolate & lemon tartlets

Hiilani Buffet Menus

Buffet Menu 1

\$82.5 per person

Canapés

Prawn, chilli, finger lime, avocado & cucumber salad G/F
Roast beef & pickled vegetable wraps with tarragon mayonnaise
Purple potato, kale & red pepper frittata with olive tapenade V G/F

Buffet

Salads

Fresh garden salad with vine ripened tomato & Lebanese cucumber V G/F
Chickpea, tomato, feta & rocket with balsamic vinaigrette V G/F
Chat potatoes with rosemary, spring onions & yoghurt dressing V G/F

Cold

Roasted grain fed beef with rocket & mustard dressing G/F
Large King prawns with fresh lemons & homemade cocktail sauce G/F

Hot

Eggplant, zucchini & haloumi skewers with salsa verde V G/F
Chicken & lemongrass skewers with chilli & lime G/F
Seared salmon fillet on panzanella salad with fresh lime

Condiments

Marinated feta, hummus, tomato relish, English and grain mustard
Sourdough rolls with organic Danish butter

Sweets Buffet

Double banana cake with banana cream cheese
Platters of chunky meringue, seasonal fruit, freshly whipped cream

Buffet Menu 2

\$99 per person

Canapés

Lobster tail salad on grilled potato with saffron mayo & young leaves
Peking duck pancake with crisp cucumber & Hoi Sin sauce
Purple potato, kale & red pepper frittata with olive tapenade V G/F

Buffet

Salads

Fresh garden salad with vine ripened tomato & Lebanese cucumber V G/F
Chickpea, tomato, feta & rocket with balsamic vinaigrette V G/F
Sweet potato, caramelised onion, cherry tomato, pinenut & rocket salad

Cold

Smoked chicken with avocado & charred corn salsa G/F
Sydney Rock oysters with sherry vinegar & shallot dipping sauce
Poached Rock Lobster salad with asparagus, mango & citrus dressing
Large King prawns with fresh lemons & homemade cocktail sauce G/F

Hot

Eggplant, zucchini & haloumi skewers with salsa verde V G/F

Chicken & lemongrass skewers with chilli & lime G/F
Seared Barramundi fillet with orange & fennel salad, dill pesto
Rare roasted scotch fillet with mushrooms & red wine jus

Condiments

Marinated feta, hummus, tomato relish, English and grain mustard
Sourdough rolls with organic Danish butter

Sweets Buffet

Double banana cake with banana cream cheese
Rhubarb & apple crumble cake
Cream, coulis and fresh seasonal fruit
Mixed berries & lychees with botrytis mascarpone, meringue & fairy floss G/F

Hiilani Beverage Packages

Premium Beverage Package

\$16 per person per hour

Beer

Peroni
Cascade Light

Wine

Chandon NV Brut
Villa Maria Sav Blanc
Piramma Pinot Noir

Non Alcoholic

Sparkling water, soft drinks, juices etc.

Deluxe Beverage Package

\$20 per person per hour

Beer

Peroni
Corona
Cascade light

Wine

Chandon NV Brut
Piramma - Pinot Noir / Bowen Estate - Cab Sav
Dog point - Sav Blanc / Riotor Chataeu - rose

Non Alcoholic

Sparkling water, soft drinks, juices etc

Beverages on Consumption Available